

PURPOSE: To obtain a subject safe substance suppressing denaturation of protein following freezing and freeze-drying, providing the same effects as those of existing method with a smaller amount in freezing or freeze-drying fish meat and animal meat, comprising a specific glucide.

CONSTITUTION: The objective substance comprising a glucide consisting essentially of an oligosaccharide having 3-10 degree of polymerization and/or its reduced substance (preferably maltooligosaccharide having 3-10 degree of polymerization). The glucide contains preferably $\geq 15\text{W/W}\%$ oligosaccharide having 3-10 degree of polymerization and/or its reduced substance. Fish meat and/or animal meat is blended with preferably 2-25W/W% of the substance.

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(54) FREEZING AND
FREEZE-DRYING
DENATURATION
SUPPRESSING SUBSTANCE,
FROZEN AND FREEZE-
DRIED PRODUCT
CONTAINING THE SAME
SUBSTANCE AND ITS
PRODUCTION

(57) Abstract: